

FALL MENU

CARROT

Amazake, citrus, pine, hazelnut

⌘

OYSTER & CABBAGE

Royale Cabanon, oxtail broth, algea, seaweed

⌘

ALLIUM & BUCKWHEAT

Tempeh, pickle black garlic, vadouvan

⌘

With 6-course menu only

VEAL SWEETBREAD

Corn, Mole, Black banana, sweet drops

⌘

QUAIL

Maitake, broccolishoot, lingonberry, summer seeds

or

CELERIAC

Lovage, rosemary, pepper sauce, Belper knolle

Supplement truffle €15,-

⌘

ROSEHIP

Dutch saffron, rose, yogurt, cape gooseberry

5 courses - €85

6 courses - €99

⌘

Extra cheese course - supplement €17

CHERRY & GOAT

Aurelie, almond, meadowsweet, coffee

or

Extra dessert course - supplement €15

BLACK BANANA PECAN PIE

Black banana, pecan, olive, brown butter

or

Chef's signature 2021

PUMPKIN

Sea buckthorn berry, pumpkin seed, butterscotch, coffeesoy

FALL MENU

VEGETARIAN

CARROT

Amazake, citrus, pine, hazelnuth

⌘

CABBAGE

Seaweed broth, BBQ cabbage, XO

⌘

ALLIUM & BUCKWHEAT

Tempeh, pickle black garlic, vadouvan

⌘

With 6-course menu only

CAULIFLOWER

Corn, mole, black banana, sweetie drops

⌘

CELERIAC

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Chef's signature 2021

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